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BOLETIM MACAENSE

A Publication of the Macau Cultural Association
(Casa de Macau) of Western Canada

"A Casa de Macau PRINCIPAL em Canada"

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The Macau Cultural Association ("A Primeira Casa de Macau em Canada") is a non-profit organization founded in the autumn of 1989 for the cultivation of Macanese culture, heritage and interest. It is the first such association established here in Canada and forms an integral part of the network of "Casas de Macau" established throughout the world. Sister organizations are located in major cities like Lisbon, Toronto, Rio de Janeiro, Sao Paulo, San Francisco, Hong Kong and Sydney.

Our Association Website is located at www.casademacau.net
Explore our website for information of activities
"Click" into our "Photo" section and view the very many photographs

A DREAM REALIZED.....

The Executives of the Macau Cultural Association wishes to inform their Members and friends that a property has been purchased for our use as our Clubhouse. The hard working Executive team along with Members of the Clubhouse Committee has chosen a property located at **#225 – 8833 Odlin Crescent, Richmond, B.C.** With the assistance of our Member and real state agent, Cecilia Gill, we have acquired a property that is centrally located. It is easily accessible by public transportation, whether one is coming from Richmond or Vancouver or Burnaby or for that matter anywhere else in the Lower Mainland. For those travelling by bus, the Clubhouse is located one block west of Garden City and one and a half block south of Cambie in Richmond. If travelling by car, there are two designated spots belonging to the property and many other spots surrounding that are unmarked which can also be used as parking. The other option is to purchase tickets from the parking meters and park on the street opposite to the building.

Renovations are underway with many contractors doing work on the premise. We will keep our Members informed as to when we can expect to have the work complete. But at this early stage we cannot put a date on completion yet. There is work to be done and different stages of completion before we can have our Clubhouse up and running on the level that MCA wishes to have for our Members.

The Executives of MCA hopes to have this Clubhouse for our Members as a place to gather. Have our General Meetings, our monthly Social Events, Mah Jong socials (perhaps more than once a month), a place for getting together to social and chat over coffee. A library where one can read about Macau from all the numerous books that we have collected over the years. *A Clubhouse that MCA can call their own.*

Stay tuned to upcoming newsletters for updates on the **Clubhouse**.



MCA WISHES THE FOLLOWING MEMBERS A
VERY SPECIAL BIRTHDAY AND A YEAR FILLED
HAPPINESS AND GOOD HEALTH!

Joaquim ACHIAM / Marlene PEREIRA / Cecilia GILL /
Ivone da SILVA / Carlos CORDEIRO / Telma WOOD /
Benjamin MEDINA / Andres MEDINA / Marshall COOPER /
Betty HOYLAND / Monica GUTIERREZ / Lenor PEK /
Kathryn RIBEIRO / Carling GILL / John HOWELL





MCA wishes a Happy Mother's Day to all Moms
Who are always so caring and giving
To both family and friends...
We should all give Thanks !



NEWS FROM OUR MEMBERS.....

- After their recent bus trip to Las Vegas, Paulina & Sonny **Brown**, Ruth **Mak**, Patsy **Jorge**, and Ana **Tellis** all claimed to have an enjoyable time. Perhaps MCA can round up a group of our Members for a bus trip of a similar kind.
- Alfonso **McSmith** has recently moved into a different senior care facility where he is currently residing at Gilmore Gardens in Richmond. He says that this new place is so large that it will take him quite some time to get familiar with his new surroundings. We just hope that he knows where the dining hall is and how to get back to his quarters...for now. McSmith also turned up at last month's general meeting and is looking quite well, as noted by many Members present. Good luck to you in your new home!
- Domingos and Theresa **Leong**, has recently returned from a long trip in China where they toured various cities. They both had an enjoyable time but found it quite a tiring trip.
- Our Secretary, Cynthia **Vieira**, has had her cast removed from her left hand. Luckily no surgery was required on her broken finger except the cast. After some physiotherapy it should be good as new.



May's Social took place on May 4th, 2008 where we had four tables of Mah Jong and twenty six Members in attendance for the dinner. MCA wishes to give thanks to Maria **ROSARIO** for her regular monthly contributions of a home made cake for every month's Mah Jong tea time. All the Members look forward to tasting her delicious home made cakes. MCA also thanks those Members that contribute to the tea as well.

At this month's social we had in attendance Becky **ROSARIO-LEONG**, and her Husband Michael and their Son Brandon. They wanted to participate and a chance to try Macanese home cooking. This month's menu consisted of *sopa d'espinafre* (spinach soup) and *porco bafra assa* (pork with turmeric). The soup is always a winner with everyone. Many are seen to have seconds and thirds. The main dish of pork was also a favorite with those who knows which part is the best.....that is the part with some rind and a bit of pork fat.

We welcome those Members who are interested in joining us for a chance to social and get together for good conversation and share a home cooked Macanese meal together. This is your chance to perhaps eat dishes that you have not had for a long time. We ask those that are interested in participating to contact Helen **XAVIER** to give advance notice so that we can prepare for the right numbers for dinner.

MCA also wishes to give thanks to Carling **GILL** and Patsy **JORGE** for their kind and helpful contributions to preparations and clean up duties during our social events. Without everyone's help MCA would not be able to pull this event off every month. Our success comes from everyone's participation and willingness to help. With this formula we can achieve great things and events to come when we have our own CLUBHOUSE which is just right around the corner!



DATES TO REMEMBER.....

- ✓ **June 1st, 2008** Monthly Mah Jong social followed by dinner at Centre Pointe, Richmond. Please sign up with Helen Xavier.
- ✓ **June 15th, 2008** Monthly General Meeting at Centre Pointe, Richmond. Meeting to commence at 2:00 p.m. Please see either Helen or Sergio for a visitor's parking pass.



Seafood Paella

- 12 mussels
- 6 clams
- 1/4 cup olive oil or vegetable oil
- 8 ounces raw shrimp, shelled and de-veined
- 8 ounces scallops
- 8 ounces squid or octopus, cleaned and cut into 1/4-inch rings
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 (16 ounce) can whole tomatoes (with liquid)
- 2 cups water
- 1 cup uncooked regular rice
- 1 teaspoon salt
- 1/2 teaspoon saffron or ground turmeric
- 1/4 teaspoon pepper
- 1/2 cup frozen green peas
- 1 (2 ounce) jar sliced pimentos, drained

Clean mussels and clams. Discard any that are not tightly closed. Heat oil in 14-inch metal paella pan or Dutch oven over medium heat until hot. Cook and stir shrimp in oil just until pink, about 2 minutes; remove with slotted spoon. Cook and stir scallops until slightly firm, 1 to 2 minutes; remove with slotted spoon. Cover and refrigerate shrimp and scallops.

Cook and stir squid until rings begin to shrink, about 2 minutes; remove with slotted spoon.

Add more oil to pan if necessary. Cook and stir onion and garlic until onion is tender. Stir in squid and tomatoes; break up tomatoes with fork. Heat to boiling; reduce heat. Simmer uncovered, stirring occasionally, 20 minutes.

Stir in shrimp, scallops, water, rice, salt, saffron and pepper. Heat to boiling; reduce heat. Simmer uncovered, stirring occasionally, 10 minutes.

Arrange mussels, clams and peas on top of rice mixture. Cover loosely with aluminum foil. Bake at 350 degrees F until liquid is absorbed, about 25 minutes in paella pan, 40 minutes in Dutch oven.

Discard any unopened mussels or clams. Sprinkle with pimentos. Garnish with lemon wedges if desired.

Serves 6

Tomato Rice (Arroz de Tomate - Portugal)

1/4 cup olive oil
2 tablespoons butter or bacon drippings
1 large yellow onion, peeled and chopped
2 cloves garlic, peeled and chopped
2 to 3 large tomatoes, peeled, seeded, and chopped
3 cups beef or chicken broth
2 cups long-grain rice
Salt and freshly-ground pepper, to taste
Chopped cilantro for garnish (optional)

Heat the oil and butter in a large saucepan over moderate heat. Add the onion and garlic and cook 5 minutes, until soft but not brown.

Add the tomatoes, cover and simmer for 15 minutes.

Add the broth and bring to a boil. Stir in the rice, salt, and pepper, and cover. Reduce the heat to a simmer and cook covered until the rice is done, about 20 minutes.

Fluff with a fork and garnish with chopped cilantro if desired.

Serves 4 to 6.

